Vegetarian Bean Curry

Prep	Cook	Ready In
15 m	1 h 10 m	1 h 25 m

Recipe By: Michelle

"This is a basic recipe that you can play with for seasonings and ingredients. My first batch was good, but since then I've experimented with more or less spice, other veggies like mushrooms, and meat. It's different every time I make it now. Serve over basmati rice with naan bread."

Ingredients

2 tablespoons olive oil
1 large white onion, chopped
1/2 cup dry lentils
2 cloves garlic, minced
3 tablespoons curry powder
1 teaspoon ground cumin
1 pinch cayenne pepper
1 (28 ounce) can crushed tomatoes
1 (15 ounce) can garbanzo beans, drained and rinsed
1 (8 ounce) can kidney beans, drained and rinsed
1/2 cup raisins
salt and pepper to taste

Directions

1 Heat the oil in a large pot over medium heat, and cook the onion until tender. Mix in the lentils and garlic, and season with curry powder, cumin, and cayenne pepper. Cook and stir 2 minutes. Stir in the tomatoes, garbanzo beans, kidney beans, and raisins. Season with salt and pepper. Reduce heat to low, and simmer at least 1 hour, stirring occasionally.

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